YOUR NEW GENERAL ELECTRIC REFRIGERATOR

Congratulations!

You have made a wise decision in selecting a General Electric Refrigerator. We believe that, dollar for dollar, you have purchased the finest refrigerator that money can buy.

Its mechanism has been precision manufactured and is pressure lubricated to assure the purchaser of years of quiet, efficient, and economical operation. The interior arrangement of the all-steel cabinet has been planned from suggestions of hundreds of home economists and homemakers the country over.

We are confident that this new electric servant will serve you faithfully and will justify your good judgment in having made this choice.

Should you desire additional information concerning your refrigerator or its operation which is not covered in the following pages, feel free to get in touch with your G-E retailer or write directly to us.

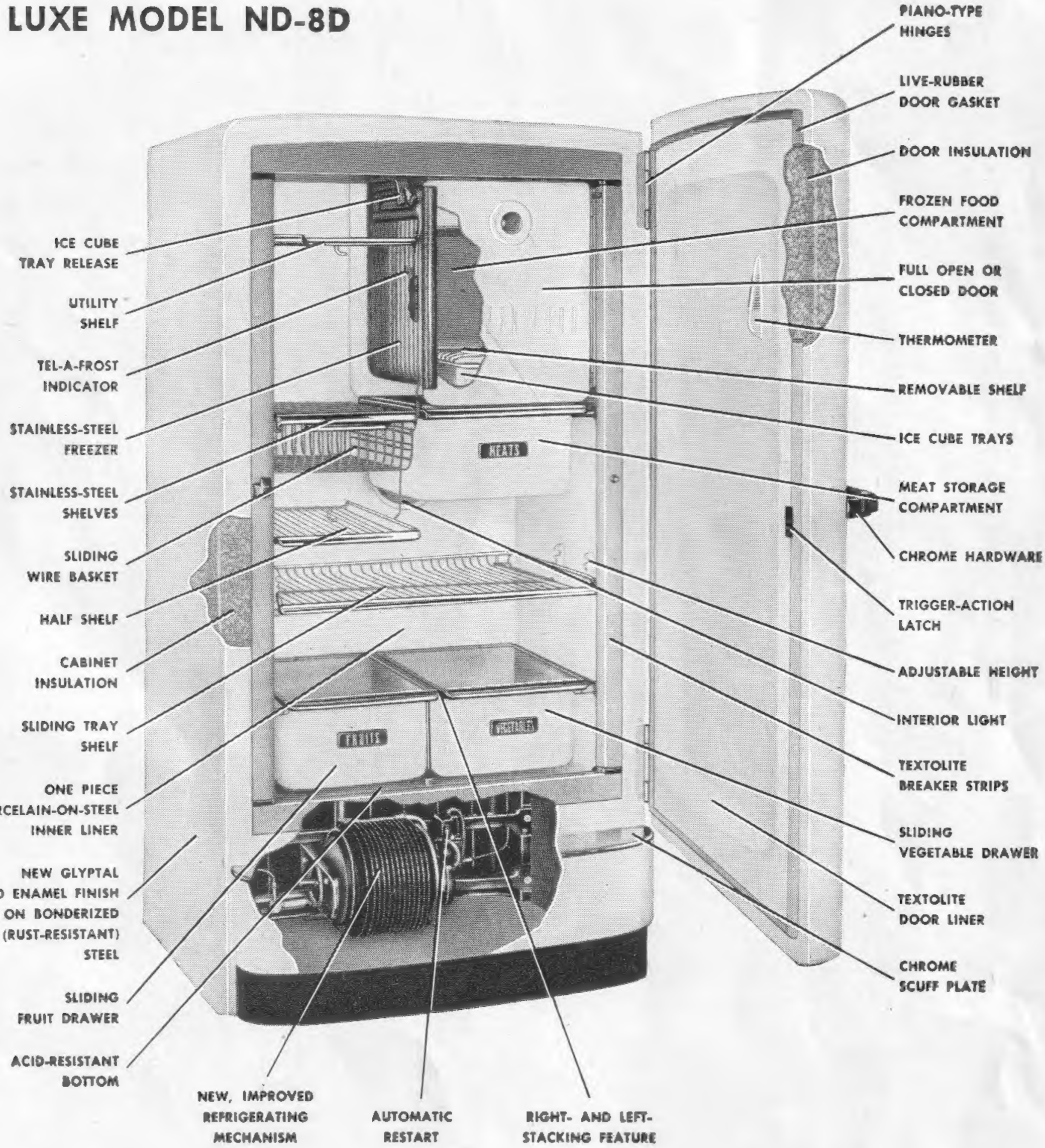
GENERAL ELECTRIC CONSUMERS INSTITUTE
BRIDGEPORT 2, CONN.

★ ★ ★

The information in this booklet applies to models NC-6D, NB-8D, NC-8D, ND-8D and ND-10D

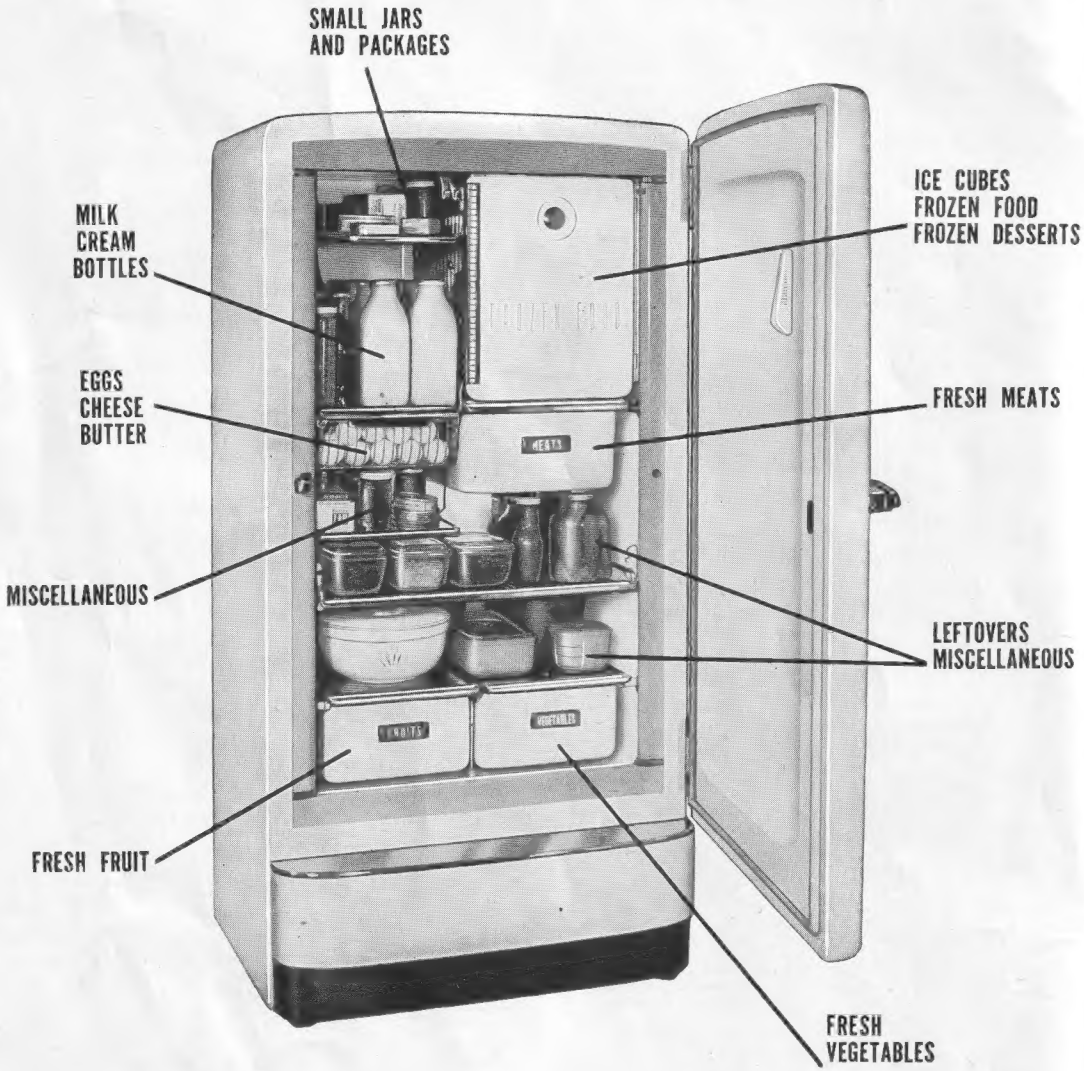
Get Acquainted with Your New G-E Refrigerator

DE LUXE MODEL ND-8D



Other G-E models, while providing all of the essentials of proper refrigeration, are not equipped with some of the accessories shown above.

Where to Place Foods in Your Refrigerator

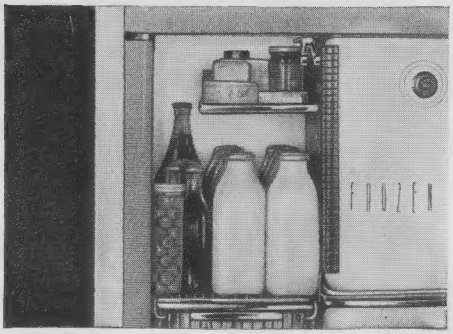


GENERAL STORAGE

Of course, the large majority of space in your G-E Refrigerator will be devoted to storing leftovers and foods of a general nature which require no special placement in the cabinet. It is advisable to remove wrappings from foods and place them in glass or porcelain containers before storing.

Moist foods and leftovers should be kept in covered containers, as should foods which give off or absorb odors such as onions or butter. Cellophane, oiled silk coverlets with elastic edges or waxed paper, secured by a rubber band, provide a tight covering for bowls.

BOTTLE STORAGE



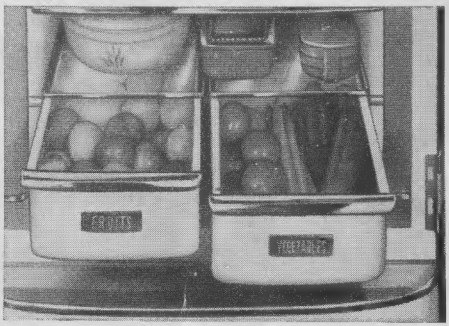
Generous Top Shelf Storage Space for Milk and Cream

The top shelf of your G-E Refrigerator provides generous space for *quantity* storage of milk and other bottled beverages. The height of this storage area is sufficient to accommodate tall bottles and the economical 2-quart and gallon milk containers.

The length of time milk or cream can be kept fresh depends upon its freshness when delivered, the length of time it is left unrefrigerated, and the number of times it is taken from the refrigerator and left standing at room temperature. Under ordinary circumstances milk can be safely stored in your G-E for 3 or 4 days.

VEGETABLE AND FRUIT STORAGE

Most fruits and vegetables should be washed and stored in covered containers or oiled silk bags in the refrigerator to retain their natural moisture and garden

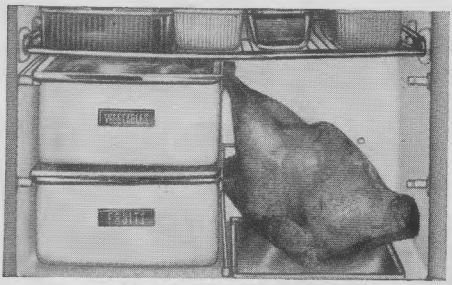


Store Fresh Fruits and Vegetables in Covered Containers

freshness. Some G-E models are equipped with a special glass covered drawer or drawers for this purpose. Leafy vegetables should be shaken several times after washing to remove excess water before storing.

Do not wash or hull berries before storing as this will tend to make them become mushy and lose their juices. They should be stored *unwashed* and *uncovered* in a shallow dish or pie tin on an open shelf. Bananas should not be kept in the refrigerator.

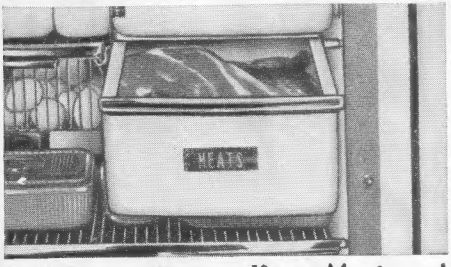
If your refrigerator has 2 drawers, one may be stacked on top the other to make room for large items. To stack the drawers, remove the drawer to be placed above the other. Remove the glass cover and frame by lifting at the front and pull out. Install glass cover under the sliding shelf, which is in the upper position, by hooking it over the supports projecting from the rear wall inside the cabinet. Hook it over the metal clip attached to the front sliding shelf support. Slide the drawer in place in the guides of the relocated cover.



MEATS, FOWL AND FISH STORAGE

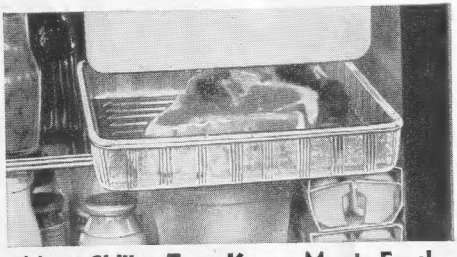
Store wrappings should be removed from meats, fowl, and fish before storing in the refrigerator.

If meats or fowl are to be used the same day they may be stored uncovered anywhere in the refrigerator. Fish, however, should be covered with waxed paper even for a short time storage.



Cold Storage Drawer Keeps Meats and Fowl in Prime Condition

For longer storage some G-E models are equipped with a special drawer below the freezing chamber which will keep meats and fowl in prime condition for several days. It is not necessary to cover meats or fowl stored in this compartment, but waxed paper should separate layers of meats.



Meat Chiller Tray Keeps Meats Fresh and Flavorful

If the model G-E that you have selected is not equipped with such a drawer, meats and fish may be placed in the glass chiller tray or uncovered meat drawer below the freezing compartment and covered with waxed paper for storage.

Ground meat, glandular meat such as liver, and fish are exceptionally perishable and should be wrapped in moisture-proof paper and frozen and stored in the freezing compartment if they are to be kept more than a day.

Meats and fowl that are to be kept for more than three or four days should also be wrapped in moisture-proof paper and frozen and stored in the freezing compartment.

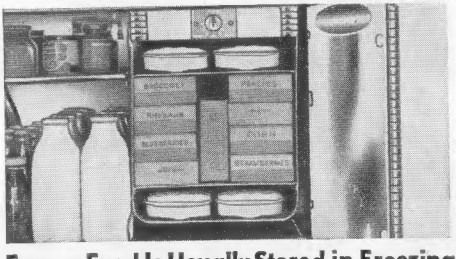
FROZEN FOOD STORAGE

Frozen foods should be kept in their original containers or wrappers until ready for use.

Frozen foods may be placed in various parts of the refrigerator, depending on how long they are to be stored and on the type of product. The following tabulation will serve as a guide:

LOCATION	TYPE OF FROZEN FOOD	
	Steaks, Chops, Roasts, and Fowl	Vegetables, Fruits, Fish, Shell Fish, Liver, Kidneys, and Ground Meat
Freezing Compartment	1 Week or More	1 Week or More
*Chiller Tray or Meat Drawer	1 Week	2 or 3 Days
*General Shelf Space	2 or 3 Days	Use Same Day

* In these locations the foods will gradually thaw. Advantage should be taken of this fact with frozen meats. For example, if a frozen roast is to be used within three days, it should be placed on the refrigerator shelves so it will be thawed in time for cooking.

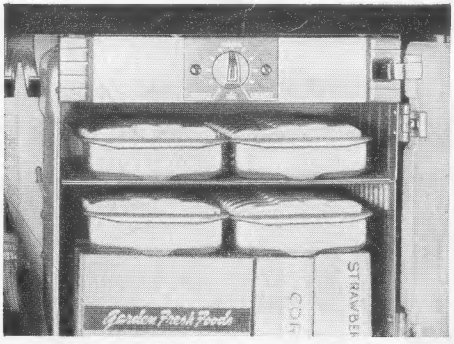


Frozen Food Is Usually Stored in Freezing Compartment

It is poor practice to refreeze frozen foods that have thawed, as doing so causes depreciation in appearance and quality.

TEMPERATURE CONTROL

The entire operation of your refrigerator starting, stopping, regulating, and defrosting—is controlled by a single dial located at the top of the freezing compartment



Conveniently Placed Control Permits Higher or Lower Temperatures

The "NORMAL" setting is when the indicator points straight up.

If your refrigerator is in a cool location, the control may be turned to the left to a warmer setting. In very hot weather, turn the control to the right, to one of the colder settings, if necessary. For fastest freezing, turn to the right as far as possible. Do not leave the control at this position overnight as it may result in freezing food in the cabinet.

To defrost the freezing compartment, turn the control to the left to the position marked, "DEFROST". (See section on Defrosting for further details.)

To turn the refrigerator off, turn the control to the left as far as possible to the position marked, "OFF".

FREEZING

For ordinary use, plenty of ice cubes will be provided when the control setting is normal. However, to meet unusually heavy demands for ice or for freezing desserts, the freezing speed can be stepped up by turning the dial further to the right to the numbered positions. *Be sure to return the dial to normal position after fast freezing is no longer needed.*

To obtain maximum freezing speed, wet the freezing surface on which the ice tray is placed so that there is a solidly frozen contact between the tray and freezer.

ICE CUBE REMOVAL

Your G-E Refrigerator has a releasing lever which enables you to release ice trays and cubes easily and quickly.

To free the ice tray from its frozen contact with the freezing surface, insert the flat end of the lever into one of the recesses at the tray bottom and press down.

Removing Ice Cubes with Releasing Lever

With this same lever you can also remove two cubes or a tray full in a matter of seconds from the G-E Quick Tray. Place the curve of the lever so that it straddles the center line and is inserted well forward under the lip of each cube divider and press. This releases two cubes. Additional cubes may be released by repeating the operation on the following dividers. Remove cubes at rear end first.

When you place the dividers in the tray, be sure that the slanted end of the dividers is placed at the rear or slanted end of the tray. You will notice that one end of the ice tray is stamped "Front End." When you place the Quick Tray in the freezing compartment, place the front end of the tray at the front of the freezing compartment. This places the recess at the bottom of the tray accessible to the releasing lever used in breaking the frozen contact between tray and freezing compartment.

(Some models are equipped with a different type tray than the one illustrated. Instructions for this tray are on the instruction label mounted inside the refrigerator door.)

DEFROSTING

For most convenient operation of your refrigerator, the coating of frost that accumulates on the freezing compartment should be removed whenever it becomes ¼ to ⅜ of an inch thick, obscuring the

red Tel-A-Frost indicator installed on the left wall of the freezing compartment.

To defrost your refrigerator:

1. Remove trays from the freezing compartment and foods from the chiller or meat tray and remove cover from meat tray. Make sure that the tray is directly under the freezing compartment so that it will catch the water as the frost melts.
2. Turn the control dial to "Defrost."
3. Keep the door of the refrigerator closed, as moderate refrigeration continues during defrosting.

It is convenient to use this method overnight.

Another method which requires more attention, but which accomplishes defrosting more quickly, is as follows:

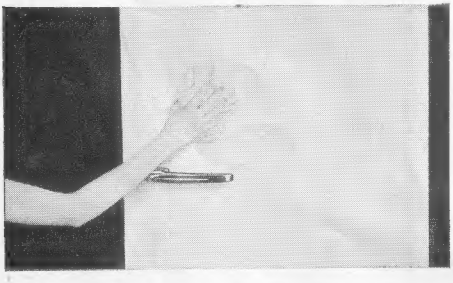
1. Remove trays, food, etc., as in above instructions.
2. Turn the control dial to "Off."
3. Place ice trays (without dividers) filled with hot (not boiling) water in the freezing compartment.
4. Keep the door of the refrigerator closed but, because the frost will tend to melt in chunks, it will be well to check occasionally to see that none of the pieces may have fallen onto the shelf instead of into the chiller or meat tray.

Whichever method is used, after all frost has melted, empty the water from the chiller tray and wipe the freezing compartment inside and outside with a damp cloth. Wash the chiller tray but *do not use hot water*, as the change in temperature may cause the glass or porcelain to crack or chip.

Refill the ice trays with fresh water and return the control dial to normal setting.

GENERAL CARE

EXTERIOR. Proper care will maintain the original beauty of your refrigerator exterior for years.



At regular intervals it may be cleaned with a solution of mild soap and water, using a sponge or soft cloth or with G-E Liquid Wax (available from your G-E retailer), which cleans and protects the surface and adds new luster to the finish. The use of oily furniture polishes and coarse abrasive scouring powders should be avoided.

INTERIOR. It is recommended that at the completion of defrosting you clean the entire interior of your refrigerator. Use a solution of warm water and baking soda, or mild soap and warm water, followed by a baking-soda solution. Polish with a clean dry cloth. Never use wax or other polishes and never use abrasive or gritty cleaners.

FREEZING TRAYS. For cleaning, merely use soap and water. Do not use a metal sponge or an abrasive cleaning powder and never use boiling water, which would remove the surface wax film required for the easy removal of ice cubes.

GLASS ACCESSORIES. Use soap and warm water for cleaning. Do not use hot water, as this may cause the glass to crack.

VEGETABLE DRAWER. This should be removed from the cabinet once every week or so and washed with soap and water.

VACATION TIME. When you are not going to use your refrigerator for an extended period: (1) turn it off; (2) remove all food; (3) clean the interior thoroughly; and (4) leave the refrigerator door open. If the door is left closed for a long time a stale odor may develop in the cabinet.

MOVING. Defrost the evaporator, then pull out the plug from the wall socket. The refrigerator requires no other attention or care.

MECHANISM. The mechanism is permanently lubricated and hermetically sealed at the factory. It requires no attention or care, except the Model ND-10D when, once a year, the finned tube condenser should be cleaned with a stiff brush or vacuum cleaner.

If your refrigerator should require service, call your G-E retailer. Delays for replacement parts will be avoided if you can mention both the model of the cabinet and the type of refrigerating machine. A label with the cabinet model is inside the refrigerator and a small metal tag on the machine underneath indicates its type.

HELPFUL HINTS FOR NEW USERS

To Freeze Home Made Ice Cream

1. To obtain best results the freezing tray must freeze solidly to the surface of the freezing compartment. To accomplish this, moisten the bottom of the freezing tray before placing it in the freezing compartment.
2. Always place the tray directly on either of the two refrigerated shelves (not removable) to obtain fastest freezing.
3. Too much sugar in a recipe prevents proper freezing. Use not more than ¼ cup sugar to 1 cup liquid in ice cream recipes. To obtain satisfactory results use recipes which have been developed for mechanical refrigerators.
4. Ice creams should be frozen with temperature control set at coldest point.
5. To obtain satisfactory results with commercial ice cream mixes, use recipes which have been developed for use in mechanical refrigerators on the package.
6. Flaky or icy ice cream is caused by improper mixing, incorrect recipes, too slow freezing.

To Store Commercial Ice Cream

If ice cream, in its original container does not keep hard enough to suit your taste, remove from carton and pack in ice cube tray. Moisten bottom of tray and place in the freezing compartment. Set control to colder position than normal. Cover ice cream with wax paper, cellophane, or oiled silk to prevent absorption of other food odors.

Short Cuts in Meal Preparation

1. After marketing, wash all fresh vegetables as for table use, drain and store in vegetable compartment. They are then ready to cook or use in salads when needed and the color and vitamins have been retained.
2. If there is not room for everything in the vegetable compartment, vegetables which are to be cooked may be stored in tightly-covered dishes in which they are to be cooked.
3. Raw salad vegetables should be broken or cut just before serving and combined with the dressing.
4. Store liquid from canned and cooked vegetables in tightly-covered jar. Use in molded gelatin salads or in cream sauces for casserole dishes, etc.
5. Cream sauce may be stored in a tightly-covered jar and used as needed in soups, sauces, casserole dishes, etc.
6. Dry cheese may be grated and kept in a tightly-covered jar ready for any recipes in which it is needed.
7. Many casserole dishes, such as macaroni and cheese or noodle combinations, may be made a day ahead and kept covered in the refrigerator until time to bake.
8. Refrigerator cookie and roll dough can be kept for a week at a time and baked as needed.
9. Meat loaves, croquettes, breaded chops, etc., may be prepared and stored, covered with wax paper for a day until time for cooking.
10. Sandwiches for parties may be made, wrapped in wax paper and stored in the fruit or vegetable compartment or wrapped in a damp cloth for a day or overnight.
11. Simple syrup to use in mixed drinks can be kept almost indefinitely.
12. To whip evaporated milk, empty the amount needed into a freezing tray and chill in freezing compartment until it starts to freeze around sides of the tray. Then pour into a chilled bowl and whip.

For Cool Summer Drinks

Make decorated or flavored ice cubes per the following suggestions:—

Fill the tray half full of water and place in Super-Freezer. When partially frozen, place a maraschino cherry in each cube compartment, and then fill the remainder of the tray with water and freeze. Use either red or green minted cherries.

Mint leaves and red cherries frozen in tray make an attractive cube for lemonade.

Lemon cut ⅛-inch thick and sliced in quarters, frozen in cube, makes a very unusual cube for orangeade.

Put in each compartment of tray 1 or 2 mint leaves, a small flower and a cherry. Freeze—following method suggested above.

Freeze ginger ale in ice cube tray.

Freeze ½ part ginger ale and ½ part loganberry juice in ice cube tray.

Freeze 1 cup strong tea with ½ cup lemon juice and 1 cup water in ice cube tray. (This should be used to ice tea as the flavor of the cubes will greatly improve the flavor of the tea.)

Freeze 1 cup coffee and 2 cups of water in ice cube tray. (Use this for iced coffee.)

Beverage Recipes

SUGAR SYRUP

DIRECTIONS	INGREDIENTS
Stir until dissolved.	3 cups sugar 1½ cups water

Bring to boiling point and boil for 10 minutes. Cool. Pour into covered jar and keep in refrigerator, using as needed.

CHOCOLATE SYRUP

Cook together, stirring until smooth — ½ cup cocoa, 1 cup water

Add — 2 cups sugar, ⅛ tsp. salt

Continue stirring until dissolved. Boil 3 minutes.

Add — 2 tsp. vanilla

Pour into a jar. Seal and cover, keep in refrigerator until ready to use.

BASIC MILK SHAKE

Mix — 1 cup milk, Sugar syrup to sweeten, 2 tsp. flavoring

Crush — Ice cubes

Place in shaker, add milk and shake until frothy. Serve in tall glasses.

With — Dash of nutmeg or whipped cream

CHOCOLATE MILK SHAKE

From basic recipe omit — Sugar syrup

Add — 2 tbsp. chocolate syrup, 1 tbsp. vanilla or chocolate ice cream

MALTED MILK SHAKE

To basic recipe add — 1 tbsp. malted milk powder

PINEAPPLE RASPBERRYADE

Mix together — 1 cup water, 1 cup canned crushed pineapple, 1 cup canned raspberry juice, Juice of 1 lemon

Keep in refrigerator until ready to serve.

Serve in tall glasses with — Ginger ale cubes and fresh mint leaves

FRUIT PUNCH

DIRECTIONS	INGREDIENTS
Make according to above recipe	Sugar syrup
When this is cool add	1 qt. grape juice 1 pt. ginger ale Juice of 6 oranges Juice of 6 lemons 1 pt. grated pineapple 1 pt. tea (optional)

Let stand one hour.

Add — 2 qt. chilled water

Serve with — Chipped ice

Serves 25.

(If tea is used the punch will have a dark color.)

FRUIT NECTAR

Mix — Juice 4 lemons, Juice 2 oranges, 1 cup grapefruit juice, 1 cup pineapple juice, 1 cup red raspberry juice

Add — 1 cup simple syrup

Chill. When ready to serve place in the punch bowl — A decorated block of ice

Add to the chilled nectar — 3 cups chilled water

Pour over ice block.

Float sugared mint leaves over the nectar.

Serve in tall frosted glasses.

ICE FLOAT FOR PUNCH BOWL

Soak — 2 tbsp. gelatin in ¼ cup water

Dissolve gelatin on low heat. Pour gelatin into bottom of pudding pan.

Arrange in 1½ qt. pan to cover bottom — Pears—sliced, Peaches—sliced, Green grapes, Cherries, Mint leaves

Place in Refrigerator to set. Mix — 2 cups pineapple juice, 2 cups pear or peach juice, Enough water to fill pan

Pour over fruit and place in Super-Freezer for several hours. Remove from pan. Pull off gelatin over fruit. Serve in punch bowl.

Salad Recipes

MOLDED PICKLE AND VEGETABLE SALAD

DIRECTIONS	INGREDIENTS
Dissolve	1 pkg. lemon jello in 1 pint hot water
In bottom of mold, place	½ cup chopped sweet pickle
Next layer	1½ cups shredded carrots
Last layer	1½ cups shredded cabbage

Pour cooled jello mixture over vegetables, being careful not to mix the ingredients. When cool, place in refrigerator. Let stand until firm.

Unmold on crisp lettuce.

Garnish with	Fresh tomato sections
Serve with	Mayonnaise dressing

FROZEN CHEESE AND DATE SALAD

Cream until very soft	2-3-oz. pkgs. cream cheese
Add	¼ cup maple syrup
Fold in	1 cup cream, whipped
	½ cup chopped dates
Add	1½ cups diced bananas or pineapple
	½ cup nutmeats

Place in Super-Freezer for several hours to freeze.
This can be served on lettuce leaves as a salad or as a dessert.

FROZEN PISTACHIO CHEESE SALAD

Mix together until creamy	3 pkg. cream cheese
	2 oz. Roquefort cheese
Fold into	¼ cup cream, whipped
	1 tbsp. lemon juice
Add	½ cup pistachio nuts
	½ tsp. salt

Pack tightly into ..... 2 green peppers
Place in Super-Freezer to freeze.
Slice and serve on lettuce with French dressing.

24-HOUR SALAD

DIRECTIONS	INGREDIENTS
To	2 eggs, beaten (in saucepan)
Add	4 tbsp. vinegar
	4 tbsp. sugar

Heat and beat constantly until thick and smooth.

Add ..... 2 tbsp. butter

Cool. When cold—

Fold in	1 cup cream, whipped
	2 cups white cherries, cut in halves
	2 cups pineapple, cut in pieces
	2 oranges, cut in pieces
	2 cups marshmallows, cut in quarters
	1 cup blanched almonds, shredded
Top with	Emrelettes and Rubyettes

Chill in fancy ring mold in refrigerator cabinet 24 hours.

(This makes a delicious party salad and serves 12–14.)

MOLDED CHICKEN SALAD

Soak	1 tbsp. gelatin
	¼ cup cold water

Dissolve over boiling water.

Add to	1 cup mayonnaise or cooked salad dressing
Fold in	½ cup chopped celery
	2 cups cooked chicken (cut in small pieces)
	¼ cup cooked pimiento
	More dressing if necessary

Turn into large or individual molds and chill in refrigerator cabinet.
Unmold on crisp lettuce.

Garnish with	Fan pickles, stuffed olives or radish roses

Frozen Dessert Recipes

ECONOMY LEMON CHIFFON DESSERT

DIRECTIONS — INGREDIENTS

Chill — 1 tall can evaporated milk

Dissolve — 1 pkg. lemon flavored gelatin in
1 cup hot water
Grated rind of two lemons

Add — Juice of two lemons plus
Water to make ½ cup
¾ cup sugar

Place in refrigerator to partially congeal. Whip the evaporated milk. Add gelatin mixture and continue beating until well blended. Spread a layer of graham cracker crumbs or macaroon crumbs to cover bottom of a cake pan. Pour in above mixture and cover with a layer of crumbs. Place in refrigerator to congeal.

To serve: Cut in 2- to 3-inch squares and serve on a dessert plate with a custard sauce, crushed strawberries, or other fresh fruit;
or
Cut in 1-inch cubes and pile in sherbet glass. Pour over custard sauce or fresh fruit.

This recipe also makes filling for 2 nine-inch pies.
Pour into a baked pie shell or graham cracker crust.
Top with graham cracker or nabisco crumbs.
Place in refrigerator to thoroughly congeal.

CHOCOLATE ICE CREAM

Melt — 1½ squares unsweetened chocolate
Add — 2 cups scalded milk
Mix — 1 tbsp. cornstarch
⅔ cup sugar
⅛ tsp. salt

Add to chocolate mixture and cook until thickened, stirring constantly. Cool.
Pour in ice cube trays and place in Super-Freezer. Freeze to a mushy consistency. Remove.

Add — 1 cup cream, whipped
1½ tsp. vanilla

Return to Super-Freezer—continue freezing.

FRESH PEACH ICE CREAM

Mash thoroughly — 2 cups fresh peach pulp
Add — ¾ cup sugar
Juice 1 lemon

When thoroughly mixed, pour into ice cube tray, place in Super-Freezer. Freeze to a mushy consistency.

DIRECTIONS — INGREDIENTS

Beat — 2 egg whites
2 tbsp. sugar

Add — 2 egg yolks, well beaten

Whip — 1 cup cream

Combine carefully whipped cream and egg mixture.
Add frozen peach pulp; return to Super-Freezer to continue freezing.

CHOCOLATE CANDY ICE CREAM

Mix — ¾ cup prepared chocolate syrup
2 tsp. confectioners sugar
1 tsp. vanilla

Pour in ice cube tray, and cool thoroughly.
Whip — 2 cups cream
Add to chocolate mixture.
Break into small pieces — 1 bar chocolate nut candy
Fold into above mixture; return tray to Super-Freezer—continue freezing.

CARAMEL ICE CREAM

Scald — 2 cups milk
Caramelize — ¾ cup sugar
(To caramelize sugar, put sugar in a heavy saucepan, turn unit to LOW heat; stir constantly until sugar is melted and brown in color.) Add to hot milk, stirring constantly.

Add — 1 tbsp. cornstarch
⅛ tsp. salt
2 tbsp. cold milk

Stir mixture until thickened. Cool.
Pour into ice cube tray. Place in Super-Freezer. Freeze until a mushy consistency.

Whip — 1 cup cream
1½ tsp. vanilla

Add to caramel mixture. Return to Super-Freezer and continue freezing.

PUMPKIN ICE CREAM

Beat slightly — 1 egg yolk

Combine with — 1 cup cooked pumpkin (strained)
½ cup milk
¾ cup sugar
½ tsp. vanilla
¼ tsp. cinnamon
⅛ tsp. clove
⅛ tsp. salt

Beat — 1 egg white
Add (to make meringue) — 1 tbsp. sugar
Chill until nearly frozen — 1 cup coffee cream
Beat cream until thick as custard. Add egg white and cream to pumpkin mixture, blend. Pour into dessert tray and freeze without stirring.

FROZEN DESSERT RECIPES

BUTTERSCOTCH PARFAIT

DIRECTIONS	INGREDIENTS
Melt together	⅔ cup brown sugar 2 tbsp. butter
Stir until butter is melted—cool for 1 minute.	
Add	½ cup water
Cook until butterscotch is smooth and syrupy.	
Beat	4 egg yolks
Add butterscotch syrup, continue beating. Cook on LOW heat until light and fluffy. Chill.	
Whip	1 cup cream 2 tsp. vanilla ⅛ tsp. salt

Fold into above mixture and pour into ice cube tray. Place in Super-Freezer to freeze.

YELLOW PARFAIT

Boil together for 5 minutes	½ cup sugar ¼ cup water
Beat	4 egg yolks ⅛ tsp. salt

Pour syrup over egg yolks. Cook over LOW heat until mixture coats a spoon. Cool.

Whip	1½ cups cream 1½ tsp. vanilla

Fold into syrup mixture. Pour into ice cube trays and place in Super-Freezer. Freeze until of proper consistency to serve.

Variation: CAFE PARFAIT

Follow recipe for Yellow Parfait, substituting one-third cup strong coffee for the one-fourth cup water, and increasing sugar to three-fourths cup.

ANGEL PARFAIT EN SURPRISE

Stir together until sugar is melted	⅓ cup sugar 4 tbsp. water
Boil without stirring until syrup spins a thread.	
Whip	2 egg whites
Add syrup slowly to egg whites, beating until mixture is cool. Chill.	
Whip	1 cup cream 1½ tsp. vanilla

Fold into egg white mixture. Pour into paper parfait cups.

Into center of each cup put....1 tsp.	Chopped candied fruit, preserved ginger, cherries

Place in Super-Freezer—continue freezing.

RED RASPBERRY SHERBET

DIRECTIONS	INGREDIENTS
Cook together 5 minutes	1 cup sugar 2 cups water
Add	1 pkg. raspberry prepared gelatin

Dissolve thoroughly and cool until mixture begins to thicken.

Wash and drain and put through a sieve	1 qt. red raspberries or 1 can red raspberries
Add	Juice—1 lemon, ½ orange

Pour into ice cube tray, place in Super-Freezer 1½ hours. Remove mixture to chilled bowl and beat 2 minutes. Return to tray and freeze until firm.

LIME SHERBET

Soak	1 tbsp. gelatin 2 tbsp. water
Boil together 10 minutes	¾ cup sugar 1½ cups water

Dissolve soaked gelatin in the hot syrup and cool.

Add	¼ cup fresh lime juice ⅓ cup orange juice 2 tbsp. lemon juice ⅛ tsp. green coloring ⅛ tsp. salt

Pour mixture into ice cube tray, place in Super-Freezer; freeze to a mush. Remove to a bowl, add 2 unbeaten egg whites, whip together until light and fluffy. Return to Super-Freezer until frozen solidly.

GRAPE JUICE SHERBET

Soak together about 5 minutes	1 tsp. gelatin ½ cup cold water
Add to syrup made by boiling together 10 minutes	1½ cups boiling water 1 cup sugar
Add to slightly cooled syrup	4 tbsp. lemon juice 2 cups grape juice ⅓ cup orange juice

Freeze in two large freezing trays.

Remove and add	4 egg whites, unbeaten ¼ tsp. salt

Whip and return to trays and freeze until firm. Makes 2 quarts.

GARNISHES RECIPES

You can use your General Electric refrigerator to prepare garnishes which give an added touch of color or crispness that make otherwise colorless or bland foods more attractive. For example, the quick crisping of celery will make celery curls. Plunging radishes into ice-cold water will make radish roses. Following are a few of the garnishes you can prepare with the help of your refrigerator.

RADISH ROSES OR TULIPS

1. Select round radishes, remove root tip, leave only enough of the leaves and stem to make an attractive garnish.
2. With a very sharp knife cut the red peeling to represent a rose or tulip.
3. Peel back.
4. Place in ice water or in vegetable pan until ready to use.

TOMATO FLOWER

1. Select a firm, ripe, medium sized tomato. With a very sharp knife divide the tomato into five equal petals. Carefully peel the petals down to stem end, being careful not to break.
2. When all petals are completed, open to resemble a flower.
3. Sprinkle with sieved egg yolk or cheese.
4. Use as a garnish or an individual salad.

TOMATO ROSE

1. Select a medium size tomato. Hold the tomato with the left hand and with a very sharp knife pare the tomato, peeling in the same way as paring an apple, being careful not to break the paring. Remove paring entirely, including the stem end.
2. With the first end, carefully wind the paring, skin side out, snugly together to resemble a rose. When the stem end is reached, let the rose rest on the stem end, furnishing a base for the rose. Make a center of carrot strips or egg yolk.
3. Use to garnish salads, meats or a sandwich tray.

OLIVE FLOWER

1. Cut a ripe olive into four or five petals. Remove stone. Fill center with cream cheese or mayonnaise.

WATER LILY

1. Hard cook the number of eggs needed. When cold, cut the egg white in 6 or 8 equal size petals lengthwise of the egg. **Do not** cut all the way down. Carefully pull back the petals and remove the yolk. Close the petals and place in refrigerator.
2. Mash the egg yolks, adding mayonnaise or cream, salt, pepper, mustard to season.
3. When ready to serve, set the egg on a bed of shredded lettuce, open petals to represent a lily, and form the center with egg yolk mixture (using a pastry tube). Sprinkle with paprika.

LUNCHEON BUTTERS

1. Use a sharp paring knife with a rounded end. Draw knife across butter lightly, until there is as much on the knife as it will hold.
2. Remove and form into a flower. If butter is too cold it will come off too thin. If butter is too warm, it will be too thick.
3. Place flower on pat of butter.
4. Place a piece of parsley stem vertical on one side of flower.
5. Place a bit of cherry, carrot or pimiento in center.
6. To add more color, touch edges with paprika.

CELERY CURLS

1. Cut stalks of celery into three- or four-inch pieces.
2. With a sharp knife make five or six incisions down the stalk, stopping within 1½ inches of the end.
3. Drop the pieces into cold water and place in refrigerator for several hours.
4. The split ends will curl back along the stalks, making an attractive garnish for salads and "cold plates."
5. To hasten curling place in Chiller.

THE FIRST STEP

To thousands of families all over the country the purchase of a General Electric Refrigerator has been the first step toward a complete G-E Electric Kitchen.

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We hope that it will not be long before you, too, can enjoy the economy and freedom which a General Electric Kitchen can give you.

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